

PATENT ABSTRACTS OF JAPAN

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HAYASHI SHIGERU**(54) PRODUCTION OF LIQUID FERMENTED MILK AND LACTIC ACID BACTERIAL BEVERAGE CONTAINING GALACTOMANNAN HYDROLYZATE**

(57)Abstract:

PURPOSE: To produce a liquid fermented milk and a lactic acid bacterial beverage with a high content of dietary fiber without causing precipitation, separation, flocculation, coagulation, etc., of contents in products during preservation by adding a galactomannan hydrolyzate to the liquid fermented milk or lactic acid beverage and then carrying out homogenizing treatment.

CONSTITUTION: A liquid fermented milk or lactic acid bacterial beverage is produced. In the process, 0.1-10% galactomannan hydrolyzate and high-methoxyl pectin and fermented milk are added thereto before the final homogenizing treatment thereof to regulate the pH to 3.5-4.5. The resultant mixture is then subjected to homogenizing treatment at $\geq 30^{\circ}$ C temperature and further sterilizing treatment or simultaneous homogenizing treatment and sterilizing treatment.

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